

Sensory Characteristics of Sucralose and other High Int

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Fat Concentration Affects Sweetness and Sensory Profiles of Sucrose, Sucralose, and Aspartame. <i>Journal of Food Science</i> , 1993, 58, 599-602.	1.5	26
2	Tocopherol Micro-Extraction Method with Application to Quantitative Analysis of Lipophilic Nutrients. <i>Journal of Food Science</i> , 1993, 58, 663-666.	1.5	22
3	Time-Intensity Parameters of Selected Carbohydrate and High Potency Sweeteners. <i>Journal of Food Science</i> , 1993, 58, 1418-1421.	1.5	39
5	Effect of alternative sweeteners on egg-thickened mixtures. <i>Journal of the American Dietetic Association</i> , 1993, 93, 814-815.	1.3	2
6	Recent Trend of Sensory Evaluation in Food Research in Japan Part I. Types and Methods of Sensory Evaluation in Food Research.. <i>Journal of the Japanese Society for Food Science and Technology</i> , 1994, 41, 218-223.	0.2	1
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8	Does chemical modification of tastants merely enhance their intrinsic taste qualities?. <i>Food Chemistry</i> , 1997, 58, 305-311.	4.2	9
9	Sensory Evaluation of Mixtures of Maltitol or Aspartame, Sucrose and an Orange Aroma. <i>Chemical Senses</i> , 1998, 23, 59-66.	1.1	14
10	Propiedades tecnológicas y regulaci3n de los edulcorantes de alta intensidad en la Uni3n Europea Technological properties and regulatory status of high intensity sweeteners in the European Union. <i>Food Science and Technology International</i> , 1998, 4, 5-16.	1.1	5
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12	Lack of effect of sucralose on glucose homeostasis in subjects with type 2 diabetes. <i>Journal of the American Dietetic Association</i> , 2003, 103, 1607-1612.	1.3	125
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17	Partial Substitution of Sugars by the Low-Calorie Sweetener Sucralose in Peach Compote. <i>Journal of Food Science</i> , 2001, 66, 1195-1200.	1.5	10
18	Interactions between aspartame, glucose and xylitol in aqueous systems containing potassium sorbate. <i>LWT - Food Science and Technology</i> , 2008, 41, 611-619.	2.5	16
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21	Sensory properties of some synthetic high-intensity sweeteners in water solutions. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2030-2038.	1.7	12
22	FORMULATING A NEW PASSION FRUIT JUICE BEVERAGE WITH DIFFERENT SWEETENER SYSTEMS. <i>Journal of Sensory Studies</i> , 2009, 24, 698-711.	0.8	18
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24	Identification and Structure Elucidation of <i>p</i> -Phenoxybenzaldehyde in Bamboo Shoots by HPLC-ESI/MS/MS and NMR. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11579-11584.	2.4	5
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29	Optimizing Synergism of Binary Mixtures of Selected Alternative Sweeteners. <i>Journal of Sensory Studies</i> , 2012, 27, 295-303.	0.8	28
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37	The Role of Sweet Taste in Satiating and Satiety. <i>Nutrients</i> , 2014, 6, 3431-3450.	1.7	63
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40	Relative sweetness, sweetness quality, and temporal profile of xylooligosaccharides and luo han guo (<i>Siraitia grosvenorii</i>) extract. <i>Food Science and Biotechnology</i> , 2015, 24, 965-973.	1.2	28
41	Pharmaceutical and pharmacokinetic characterization of a novel sublingual buprenorphine/naloxone tablet formulation in healthy volunteers. <i>Drug Development and Industrial Pharmacy</i> , 2015, 41, 79-84.	0.9	33
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